

# DINNERLY



## Speedy Indonesian Beef Noodles with Pak Choy and Toasted Coconut



25 minutes



2 Servings

When you're tight on time, stir-fries are the answer. Simply flash-fry beef mince and Asian greens in our Indonesian spice paste, then toss through slippery noodles and top with toasted coconut.



- 1 carrot
- 1 bunch pak choy
- 20g shredded coconut <sup>17</sup>
- 150g egg noodles <sup>1,3</sup>
- beef mince
- 55g ayam goreng paste

- 2 garlic cloves
- 1 tbs vegetable oil

- medium saucepan
- julienne peeler or box grater
- large frypan

Gluten (1), Egg (3), Sulphites (17). May contain traces of other allergens.

Energy 885kcal, Fat 41.9g, Carbs 84.0g,  
Proteins 49.5g


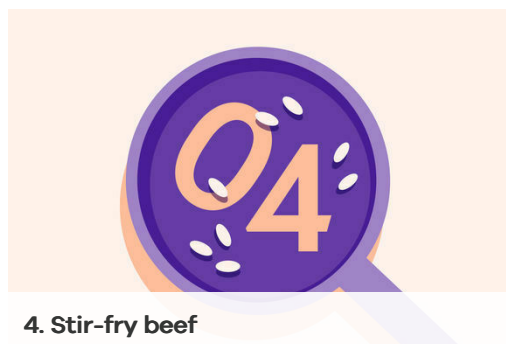


## 2. Toast coconut



### 3. Cook noodles

Cook the **noodles** in the pan of boiling water for 2 mins or until tender. Drain, then rinse under hot water to prevent the noodles from sticking (see Kitchen 101).

A graphic for step 5. It features a purple circular plate with the number '05' in a light orange color. A white spatula with an orange handle is positioned diagonally across the bottom right of the plate. The entire graphic is set against a light orange background.

A stylized illustration of various kitchen items. On the left is a purple bottle. In the top center is a bowl containing a white substance. To the right of the bowl are several orange slices. Further right is a purple grater with a yellow handle. At the bottom center is a purple cutting board with a knife that has a red handle. The entire scene is set against a light orange background.

Rinsing the noodles helps to prevent them sticking together by removing some of the starch. If desired, after rinsing, toss the noodles in a small amount of oil to help prevent them clumping.



**Packed in Australia  
from at least 70%  
Australian ingredient.**